

# ELK COVE VINEYARDS

## 2019 Estate Riesling



**VINTAGE 2019** required experience and courage. After 45 years, we often say there isn't a harvest we haven't seen, but 2019 was an odd one. After a warm May and a healthy, early fruit-set, the summer ended cool with no threat of the sunburn or hazy, smoky skies seen in recent years. We expected to pick in early September, but weeks of unseasonably cool weather took us by surprise. Rather rushing to pick too early, we waited patiently for concentrations and sugar levels to rise, confident that our vineyard practices would protect the fruit.

According to Winemaker/Owner Adam Campbell "You pick your moments. If you're 100% estate grown and you have impeccable timing - you can grow fantastic fruit in any year. It took months of preparation in the vineyard, and some very long days during crush, but we had a great crew in 2019 and managed to get sugar levels right where we want them."

Our goal is a minimum 100 days from bloom to harvest; 2019 saw hang times as long as 125 days in some blocks. Expect wines with a big ripe core of concentrated fruit and a bright, fresh profile.

**VINEYARD:** Our Riesling Estate is made from hand-picked fruit from three of our estate vineyards: our Winery Estate, Five Mountain and Windhill. Our Riesling vines are some of the oldest in Oregon, with our Estate and Windhill vines dating from 1975. These older vines give us fruit with a delightful complexity not often seen in domestic Rieslings.

**WINEMAKING:** We have the perfect climate for this delicate cool weather white wine - there's enough sunlight and warmth for ripening, but our cool evenings help us retain the delicate varietal character. We whole-cluster press our Riesling grapes, then ferment the juice at very cool temperatures in small stainless steel tanks, producing an aromatic, crisp Riesling with a beautiful acid profile.

**TASTING NOTES:** Aromas of grapefruit and honeydew melon carry into a juicy, slightly oily palate of lemon meringue pie, lychee and green apple with accents of lemongrass and ginger.

### VITICULTURE & ENOLOGY:

Vine Age: 12 & 44 years

Harvest Sugars: 22 brix

Vatting: Whole-cluster pressed and cold fermented in small stainless steel tanks.

pH: 3.17

TA: 8.2

IRF scale: Dry

Alc: 13% v/v

Bottled April 2020

Cases Produced: 1295



*Riesling grapes at Elk Cove*